

Spaghetti with Pecorino Romano and Black Pepper

Servings : 4

Amount	Measure	Ingredient - Preparation Method
6	ounces	Pecorino Romano 2 cups finely grated and 1 cup coarsely grated
1	pound	spaghetti
		salt
2	tablespoons	heavy cream
2	teaspoons	extra virgin olive oil
1 1/2	teaspoons	black pepper

Place finely grated Pecorino in a medium bowl. Set colander in large bowl.

Bring 2 quarts water to a boil in large Dutch oven. Add pasta and 1.5 tspns salt; cook, stirring frequently, until al dente. Drain pasta into colander set in bowl, reserving water. Pout 1.5 cups cooking water into measuring cup and discard the rest.; return pasta to bowl.

Slowly whisk 1 cup pasta water iinto finely grated Pecorino until smooth. Whisk in cream, oil and black pepper. Gradually pour chese mixture over pasta, tossing to coat. Let rest 1 to 2 minutes, tossing frequently, adjusting with remaining water. Serve with Pecorino.